



## MENU

**Cover charge €3.50 per person**

(Organic bread & olive oil - Greetings from the kitchen)

**Preise inkl. aller Steuern und Abgaben. Preise sind in Euro € angegeben**

**Prices including all taxes, prices are in Euro €**

## Starters

<b>Mixed Starter Platter</b> (G)	16.00
<i>Parma ham, assorted salami &amp; cheeses, olives, sundried tomatoes, fresh melon</i>	
<b>Burrata</b> (G)	14.50
<i>Tomato salsa &amp; basil pesto</i>	
<b>Cheese Platter</b> (G, H)	15.00
<i>Taleggio, pecorino, parmesan, camembert</i>	
<b>Vitello Tonnato</b> (M, D, C)	18.00
<i>Veal, capers, tomato sauce</i>	
<b>Beef Tatare</b> (A, C, M)	19.00
<i>Tropea onions, pickled cucumbers, capers, mustard, parsley, dried egg yolk, chives</i>	
<b>Tuna Tatare</b> (D, A, N, R)	18.00
<i>Guacamole, wakame seaweed, sesame</i>	
<b>Octopus Salad</b> (R)	19.00
<i>Cherry tomatoes, romaine lettuce, artichoke, basil</i>	
<b>Fried Calamari</b> (R)	17.00
<i>with aioli</i>	

## Salads

<b>Mixed Salad</b> (M) ✓	10.50
<i>Mixed salad, cherry tomatoes, cucumbers</i>	
<b>Arugula Grana</b> (M)	11.50
<i>Arugula, parmesan, cherry tomatoes, balsamic dressing</i>	
<b>Ceasar Salad</b> (A, C, R, G, M)	18.50
<i>Chicken, crispy bacon, parmesan, capers</i>	
<b>Seafood Salad 808</b> (B, R, M)	28.00
<i>Mixed salad, grilled octopus, calamari, shrimp, cucumbers, cherry tomatoes</i>	

## Vegan ✓

<b>Pumpkin Risotto</b> ✓	20.00
<b>Grilled Vegetables</b> (F) ✓	18.00
<i>with tofu cheese</i>	
<b>Cauliflower Steak</b> (N) ✓	17.00
<i>Open-roasted sweet potatoes, hummus, shallots, tahini</i>	
<b>Beetroot Salad</b> (E,H) ✓	18.00
<i>Mixed salad, cherry tomatoes, cucumbers, avocado, lemon, walnuts, olive oil</i>	

## Soups

<b>Tomato soup</b> (G, A)	8.50
<i>Basil pesto, croutons, cheese chips</i>	
<b>Pumpkin Cream Soup</b> (L)	9.00
<i>Goat cheese, pumpkin seed oil, pumpkin seeds</i>	
<b>Bouillabaisse</b> (D, B, R, O, A)	24.00
<i>Seafood, fish, saffron, garlic bread, white wine, lemon</i>	

*Tomato soup and pumpkin cream soup – vegan options available*

## Fish Dishes

<b>Grilled Octopus</b> (D, L, G)	30.00
<i>Celery puree, roasted pumpkin, celery chips</i>	
<b>Sea Bass Filet</b> (D, G, A)	29.00
<i>Zucchini, eggplant, bell pepper, bulgur, tomato sauce</i>	
<b>Turbot Fillet</b> (D, G, H)	29.00
<i>Pea puree, fresh peas, velouté sauce, rice chips</i>	
<b>Tuna Steak</b> (R, G, N, D, H)	30.00
<i>Olive puree &amp; eggplant caponata</i>	
<b>Grilled Salmon</b> (D)	28.00
<i>Baby vegetables &amp; fish skin chips</i>	
<b>Grill Platter for Two</b> (D)	70.00
<i>Calamari, shrimp, tuna steak, octopus, lemon</i>	
<i>Served with sweet potatoes and grilled vegetables</i>	

## Pasta & Risotto

<b>Gnocchi with Basil Pesto 808</b> (H, G, A)	20.00
<i>Homemade basil pesto, green beans, pine nuts, parmesan</i>	
<b>Truffle Risotto</b> (G)	28.00
<i>Risotto with truffle pesto, black truffle, parmesan</i>	
<b>Cuttlefish Risotto</b> (R, D, G, O)	30.00
<i>Squid, bottarga, white wine</i>	
<b>Seafood Tagliatelle</b> (A, R, B, G, C, O)	32.00
<i>Tagliatelle with shrimp, tomato sauce, white wine, mussels, calamari, octopus</i>	
<b>Linguine with Shrimp</b> (A, B, O)	30.00
<i>Shrimp, garlic, white wine, cherry tomatoes, spring onions, saffron</i>	
<b>Rigatoni Bolognese</b> (A, G, O)	28.00
<i>Bolognese sauce with beef &amp; parmesan</i>	



# From the Parmesan Wheel

**Truffle Tagliatelle** (A, C, G)

28.00

*Tagliatelle with truffle pesto, parmesan, truffle butter, black truffle*

## Additional options of your choice

<b>3 Pieces of Jumbo Shrimp</b> (R)	8.50
<b>Chicken Breast Filet</b> 100g	6.50
<b>Beef Tenderloin Tips</b> 100g	9.50

## Grilled Meat

**Corn-Fed Chicken New Style** (A, F, G, H, O) 26.00

*Corn-fed chicken, purple potato chips, truffle, mashed potatoes, pak choi, jus*

**Crispy Duck Breast** (G, F, O) 29.00

*Parsnip purée & parsnip chips, peas, madeira-berry sauce*

**Beef Cheeks** (G, O, M, L, H) 32.00

*Mashed potatoes, marinated pears in beet juice, pine nuts*

**Rack of Lamb** (G, M, F, O) 35.00

*Wasabi crust, creamy polenta, shallots, kenyan beans, jus*

**Wagyu Burger** (A, C, G, M) 29.00

*French fries, caramelized onions, cheddar cheese, tomatoes, pickles, chili mayonnaise*

**Rib Eye Dry Age 100g** 13.00

*Baked baby potatoes with truffle (B, R, M, A, G) and another side of your choice, CUT 600g - 1000g*

**Lady Cut 200g** (F, O) 32.00

*with grilled vegetables & jus*

**Gentleman Cut 300g** (A, F, G, H, O) 42.00

*with truffle mashed potatoes & jus*

## Side Dishes

<b>Mixed Salad</b> (M) ✓	5.00
<b>French Fries</b> (with truffle additional 3.00)(A) ✓	5.00
<b>Roast Potatoes</b> (A) ✓	5.50
<b>Creamy Polenta</b> (G)	5.50
<b>Grilled Vegetables</b> ✓	5.50
<b>Mashed Potatoes</b> (A, G, H)	5.00
<b>Baked Baby Potatoes</b> (A, G)	9.50
<i>Truffles, truffle pesto, cream, parmesan, chives</i>	

## Sauces / Dips

<b>Ketchup</b> ✓	2.50
<b>Chili Mayonnaise</b> (C, M)	3.00
<b>Vegan Aioli</b> (M) ✓	3.00
<b>Béarnaise Sauce</b> (C, G, O)	3.50
<b>Pepper Sauce</b> (O, G)	4.00

## Dessert

**Creme Brûlée** (G, C) 9.50

**Tiramisu** (A, C, G, O) 9.00  
*with berries*

**Molleux au Chocolat** (Duration 12 min.) (A, C, G) 10.00  
*with vanilla ice cream*

**Chocolate-Date Cake** (H, E) ✓ 9.00  
*Coconut drink, dates, peanut puree, plant-based cream*

**Cheesecake** (A, C, G) 9.00  
*with strawberry sauce*

**Various Ice Cream Flavors per Scoop** (G) 3.00  
*Chocolate, vanilla, strawberry, lemon (vegan)*



## ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATION:

Allergens	Abbreviation
Gluten-Containing	A
Crustaceans	B
Eggs	C
Fish	D
Peanuts	E
Soybeans	F
Milk	G
Legumes	H
Celery	L
Mustard	M
Sesame Seeds	N
Sulphur Dioxide and Sulphites	O
Lupins	P
Molluscs	R

